

EVERBLOSSOM FARM RECIPES

BY JODÉ LEMMON

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TOMATOES WITH ONIONS AND BASIL

Our fellow CSA member, Amanda Krugh, sends us the second sauce – a chunky, little, warm tomato number. She loves it alongside sweet corn and a burger. With this on hand you'll be packing away that ketchup for the summer.

Tomatoes with Onions and Basil

Makes 2 cups

1 glug of olive oil
1 pint of grape or cherry-sized tomatoes, left whole
2 tablespoons onion, thinly sliced
1 tablespoon (or a few leaves) fresh basil, minced
1 tablespoon balsamic vinegar
Salt and pepper to taste

Heat oil in a large skillet over medium-high heat. Add tomatoes and sauté until they are heated, about 2 minutes.

Remove from heat and add the remaining ingredients. Toss gently.

FROM OUR FIELD TO YOUR FAMILY, SERVING SUGGESTIONS FOR THE NATURALLY-GROWN VEGETABLES WE ALL LOVE.

JOHN AND ELAINE BRANIGAN

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